

The “new” Moishes Steakhouse has unveiled an attractive terrasse

MtlRestoRap

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It has been more than a year now since the iconic Moishes Steakhouse reopened at its new Victoria Square location. Recently, I enjoyed my first meal there coinciding with the debut of a beautiful terrasse.

The Grandio Group, which also owns Le Cage Brasserie Sportive, Gibbys and a host of other dining establishments, purchased Moishes towards the end of 2018. Less than two years later, the doors to its fabled St. Laurent Blvd closed and many people thought this was the end of the road. This was in the midst of the COVID-19 pandemic, yet Grandio Group President and CEO Jean Bédard maintained that Moishes would rise again in a new location. On June 14, 2023, that did indeed occur and since that time it has been welcoming long-time clients, many new ones and a lot of tourists.

Founded in 1938 by Moishe Lighter, Moishes new home benefited from an investment of more than \$5 million that has enabled it to host more than 200 diners in a 7,000-square-foot space and a team of 160 employees headed by General Manager **Jean Michel Bourassa**. The old Moishes was on the second floor of an old building. This still practically spanning new facility is at all ground level and I must say the winding terrasse, which can accommodate 75 people at tables and on some couches, is a beauty! The restaurant is divided into four rooms - a bar area, two distinct dining rooms and a private dining room - to recreate the warm, intimate ambience of the former space on boulevard Saint-Laurent.

As soon one arrives, customers can contemplate and view a mural by Jason Wasserman that tells the story of Moishes through the ages to the present day. The private dining room features a specially created work by internationally renowned Montreal artist André Monet.

The restaurant’s menu retains several Eastern-European-inspired dishes from the original menu, notes Director of Operations Guillaume Briere. At the same time, it has been redesigned by Murteza Talu, the executive chef for both Moishes and Gibbys. In addition to USDA Prime Beef - the highest quality of beef on the market - a variety of new dishes have been added seasonally, including fish and vegetarian dishes, among others. We were welcomed to Moishes by very familiar face in David Zaltzman, a veteran in the restaurant business who was a mainstay at Moishes for years.

Our waiter, Louis, started us off with some drinks: a Mr. and Mrs. Tranquille for me and Le Rocket (vodka ketel one, fruits de la passion, sirop thé vert, citron and cayenne) for my dining partner.

Soon enough, the familiar Moishes rye bread with butter, coleslaw and pickles arrived at the table - always a staple.

Among the new items on the Moishes menu is a seafood tower, a genuine favorite of ours at high-end restaurants. It was absolutely outstanding, consisting of lobster, a dozen very large oysters, crab cake salad, shrimp cocktail, branzino ceviche and some of the best pieces of Arctic char I ever remember tasting. The platter came with a number of excellent sauces and some spicy mayo. Friends of mine dined here a few days later and the seafood tower was their entire meal and they had no complaints.

While the menu has so many tempting items, when you come to Moishes you order a steak. We agreed to share the 34-ounce porterhouse, prepared medium rare.



David Zaltzman and server Megan present the magnificent seafood tower

On the side was another blast from the past, the monte carlo potato. The steak’s perfectly seared exterior glistened with juices, promising a tender, flavorful interior. The sight of its charred edges and reddish-pink center ignited the anticipation. Before my first bite, the aroma of sizzling meat filled the air, rich with the promise of savory goodness. The blend of caramelized crust and beefy fragrance created an irresistible invitation. Cutting into the steak revealed a tender, juicy interior, its texture offering a slight resistance followed by a succulent chew. Each bite delivered a combination of tenderness and slight firmness, showcasing the quality of the cut.

Some of the other menu items I will look at trying on future visits include the salads, BBQ chicken, smoked beef short ribs, shish kebab, rack of lamb and other cuts of steak. For dessert we shared a mouthwatering piece of lemon meringue pie.

Moishes is located at 1001 Rue du Square-Victoria. You can also log on to www.moishes.ca to reserve and to view the complete menu, including the gourmet lunch specials.

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Mike’s Resto Notes: Duc de Lorraine for dinner, 40 Westt & L’Oeufrier

Readers will be familiar with the fact that Duc de Lorraine, the magnificent French bistro, bakery, pastry shop and caterer, is one of my favorite spots in Montreal. It first opened in 1952 at the corner of Côte des Neiges Road and Queen Mary and has truly thrived under the ownership of the dynamic Victoria Sørensen in the last 15 years, during which time she has truly developed this into a full service operation.

My previous visits were to experience their superb breakfast and brunch menus. We also regularly drop by for special occasions to purchase desserts. This time we came for dinner. As we were seated on the beautiful



Server Josiane at the Lachine location of L’Oeufrier

terrasse, we had our first look at their extraordinary evening selections. It was a treat to be sure.

We started off with glasses of Saint Germain Spritz and a matcha lemonade. Our server then brought us some tasty toasted pieces of French bread with garlic and butter. For appetizers, we decided to share 12

splendid Prince Edward Island oysters and delicious slices of salmon tataki, with ponzu sauce and sesame seeds. For the main course we elected to share the restaurant’s trademark indulgent lobster risotto, elevated with the earthy richness of truffle oil and the savory depth of parmesan cheese. We also went for their succulent lamb chops. Then came a tasting of four different dessert items, which included the croissant dulce-leche, better known as the crookie croissant. The restaurant is open every day of the year from 6:30 am to 10:30 pm, with brunch served until 3 pm. It is located at 5002 Chemin de la Cote des Neiges. Info: www.ducdelorraine.ca

40 WESTT: I recently returned to 40 Westt Steakhouse & Bar in Pointe-Claire for the first time since well before the pandemic. Managing partner and executive chef Stefano Hinoropos told me he has plans to close the facility for a few weeks next winter to undertake an extensive renovation. The restaurant is open for dinner every night but Sunday and for lunch weekdays. We happily began with a small Ocean Shellfish sampler, consisting of two U-6 shrimps, two snow crab claws, two lobster claws, two half lobster tails and a half dozen oysters. We also enjoyed the Atlantic salmon avocado and crostini tartare appetizer and shared the 32 ounce Tomahawk-cut rib and the chocolate cake for dessert. Info: www.40westt.com



Duc de Lorraine General Manager Peter Maniatis serves up some decadent desserts.

BREAKFAST CHAIN EXPANDING: Looking for an excellent breakfast spot? I have been to L’Oeufrier locations in Lachine and Laval recently. They presently have 45 franchises, with a goal to reach 65 in the next couple of years. I was amazed by the large number of menu items available such as the classics, eggs benedict, omelets, guacamole toast, original poutines, smoothies, milkshakes, breakfast bowls, fruits, waffles, crepes, French toast, pancakes, burgers, tacos, mac ‘n cheese combos and grilled cheese. For more information go to www.loeufrier.ca